## **FOODS EXEMPT FROM REQUIRING A PERMIT**

These foods are exempt from requiring a permit when sold or offered to the public. An <u>EXEMPT FROM PERMIT APPLICATION</u> and <u>FOOD WORKER CARD</u> are required.

IMPORTANT: Read and become familiar with the safety rules in the <u>FOOD VENDOR</u> <u>INFORMATION</u> pamphlet, which must be posted in your booth.

The sale of commercially packaged, non-potentially hazardous food does not require a permit. A license from the Washington Department of Agriculture is required when packaging any food yourself.

- 1. Popcorn and flavored popcorn
- 2. Cotton candy
- 3. Dried herbs and spices processed in an approved facility\*
- 4. Machine-crushed ice drinks such as Slurpees <sup>TM</sup>, Slushees <sup>TM</sup>, Icees <sup>TM</sup>, and iced coffees containing no potentially hazardous ingredients and made with ice from an approved source. Machine crushed ice drinks do <u>not</u> include ice beverages such as shaved ice, fountain drinks such as soda pop, or sno-cones
- 5. Corn on the cob
- 6. Roasted nuts and roasted, candy-coated nuts
- 7. Deep-fried pork skins prepared from pork skins rendered at a food processing plant
- 8. Caramel apples
- 9. Chocolate-dipped ice cream bars prepared from pre-packaged ice cream bars produced in a USDA or WSDA food processing plant\*\*
- 10. Chocolate-dipped bananas peeled and frozen in an approved facility
- 11. Individual samples of non-potentially hazardous sliced fruits and vegetables
- 12. Whole and uncut fresh fruits and vegetables
- 13. Whole, roasted peppers for immediate consumption\*\*\*
- 14. Non-potentially hazardous baked goods, such as brownies, cookies and fruit pies prepared and wrapped in a sanitary manner by a non-profit organization operating for religious, charitable or educational purposes AND with a sign, clearly visible to customers, stating that these items are prepared in a kitchen that is not inspected by Clark County Public Health.

\*\* A food processing plant is a commercial operation which manufactures, packages, labels, or stores food for human consumption and does not provide food directly to a consumer.

\*\*\* Served to the public within 30 minutes of preparation, not hot held.

<sup>\*</sup> Approved facility is a kitchen permitted by or otherwise acceptable to the local health department.